

# CHOP

STEAKHOUSE

## DESSERTS

➤ <b>chop cheesecake</b>	850
blueberries, graham cracker crust and sour cream	
<b>chocolate mousse cake</b>	900
banana brûlée, hazelnuts and caramel sauce	
➤ <b>fresh strawberry pie</b>	1,000
vanilla custard	
<b>fresh berries</b>	1,100
cream and maple-balsamic sauce	
<b>crème brûlée</b>	970
today's creation	
<b>homemade sorbet</b>	540
today's creation	
<b>homemade ice cream</b>	540 single   980 double
vanilla, chocolate, strawberry, almond praline, rum raisin	
<b>artisanal cheese plate</b>	2,050
please ask your server for today's cheese selections	

## DIGESTIVES & WINE

house-macerated japanese bitters	1,080
godet white cognac	1,840
usquaebach old rare flagon 20yr. master blend	2,600
taylor's 20yr. tawny port	3,020
2013 de bortoli noble one	1,400 glass   6,800 bottle

## CHOP DESSERT COCKTAILS

<b>lacing fujisan</b>	1,510
courriere napoleon vsop brandy, grand marnier and kahlua coffee liqueur, shaken and strained with a chantilly lace float and freshly grated nutmeg	
<b>iced mint mocha</b>	1,300
get 27 peppermint liqueur, rémy martin vsop cognac bols crème de cacao, espresso, shaken and served on the rocks	
<b>west indies coffee snifter</b>	970
chilled myer's jamaican rum, bacardi carta blanca, crème de cacao vanilla bean cordial, double espresso and steamed milk	
<b>choppy landing</b>	1,190
bacardi 151, kahlua coffee liqueur, baileys irish cream dekuyper butterscotch schnapps, coffee, whipped cream and freshly grated nutmeg	

**A menu of dessert-enhancing digestives  
is available from your server.**

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